

RURAL TOPICS.

Some Practical Suggestions for Our Agricultural Readers.

The custom of selecting seed from the central portion of the ear and rejecting the butt and end grains is, and has long been, a common practice adopted by careful farmers. In experiments made at the New York Agricultural Station, with a view of determining the relative values of the kernels from different parts of the ear of corn, the following conclusions have been reached: 1. The tip kernels were most prolific of good corn. 2. The butt kernels were more prolific of good corn than the central kernels. 3. The tip kernels bore longer ears than the other kernels, the butt kernels the next, and the central kernels the shortest. This fact was apparent to the sight as the corn lay upon the ground after husking. 4. The merchantable ears from the butt were distinctly heavier than those from the tip, and those from the tip distinctly heavier than those from the central kernels. 5. The butt kernels furnished more merchantable corn than did the central kernels, and the central kernels more than did the tip kernels. Careful calculations as to the amount of merchantable corn produced per acre, rated as follows: The butt kernels yielded seventy-nine bushels, the tip kernels yielded seventy-seven bushels, and the central kernels yielded forty-six bushels. The seed used was of a variety known as Wanshaken, a kind of corn which has now been bred for a number of years with the utmost care, until at present there is a good uniformity of quality in the product of its seed under given conditions, and a strong race character, which gives it considerable power to resist individual variation.

In the experiments mentioned above there were eight rows of corn; the product of each having been considered separately, it is shown that the two outside rows produced more than any of the inner rows, the difference being a represented amount of four pounds weight of grain to every one hundred plants in favor of the two outside rows. This result recalls the experiments made by Mr. Winter, of Alabama, which we noted some months ago, in planting corn at various distances apart, his efforts leading him to regard with most favor the plan of planting two rows four feet apart, the plants being one foot apart in the rows, then skipping sixteen feet, and planting two rows as before, and so on over the field.

**FEEDING SOAKED CORN.**  
A correspondent of *The Breeder's Gazette* has been investigating the profitability of feeding corn to stock and selling it as pork and beef rather than selling the corn itself. In answer to questions which he propounded to farmers, he received reports from seventy-six feeders in sixty-two counties in the State of Kansas. These reports all agree that there is more profit in feeding to good stock, and their testimony shows that there is twenty per cent. gained by soaking the corn. Sixteen reports result in feeding soaked whole corn to pigs, and report a gain of from twelve to thirty-three per cent., averaging twenty per cent. in favor of soaked over dried corn. Several reports feeding soaked corn to horses, and consider it thirty-seven per cent. better than when fed dry. But few practice grinding the corn, as it does not pay. A pig-breeder, who has been testing the matter of feeding corn or corn-meal to pigs, is satisfied that the best results are obtained by feeding the whole corn soaked. Soaked barley has been fed to work-horses with good results, and this grain is considered to be one of the best as a part of the daily rations of work-horses.

**KILLING CATERPILLARS ON CABBAGES.**  
Dr. Sturtevant states that, after testing various suggested remedies for destroying the cabbage worm, the most satisfactory remedy tested consisted of a mixture of one-half pound each of hard soap and kerosene oil in three gallons of water. This was applied August 26, and examination the following day showed many, if not all, of the worms destroyed. The growing cabbage presents such a mass of leaves in which the caterpillars may be concealed that it is hardly possible to reach all the worms at one application. It is of importance, therefore, to repeat the use of any remedy at frequent intervals. Among other remedies tried, it was found that the fumes of benzine as well as the liquid caused almost instant death, but injured the leaves. Hot water applied to the cabbage destroyed a portion of the worms, but it turned the leaves yellow. One ounce of saltpeter and two pounds common salt dissolved in three gallons of water formed an application which was partly effective, and bi-sulphide of carbon produced instant death when applied to the worms, though its fumes were not effective.

**STORING POTATOES.**  
There are many objections to storing potatoes in cellars during winter. If a very cold cellar, there will probably be loss from freezing, and if warm, the tubers will incline to rot, and start into growth quite early. They are shrunk to some extent both in weight and quantity in bins and cellars. The most perfect way is to keep them in covered pits in the open field. First select a spot where it is dry and where water is not likely to stand, dig out a pit one foot in depth, four feet in width, and of the length required, then fill in the potatoes, in pyramid fashion, till they reach the angle of repose; cover them neatly with four to five inches of dry, clean straw, then bank up with a foot of earth evenly distributed over the potatoes and beat smooth and firm, so as to throw off the rains. This covering will protect them against very severe frosts, but it is easy to guard them against even the severest frosts by an outer covering of leaves or straw material, kept in place with corn-stalks or boughs.

**SORGHUM SUGAR.**  
The results of the present crop of sorghum is largely encouraging. At various places, notably at Champaign, Ill., and Rio Grande, Cape May county, N. J., sugar is being made in paying quantities. At the latter place one thousand acres were planted last spring. A letter from the president of this company states as follows. It is dated October 12th:

"We will have 200,000 pounds of sugar made by next Saturday night. I have about twenty sugar-wagons, and we keep them full. Each sugar-wagon holds about two and a half barrels of sugar. A barrel of sugar weighs about 355 pounds net. Forty sugar-wagons, therefore, hold about 35,000 pounds of sugar, so that the sugar already made and the sugar in eight amounts to 235,000 pounds. We estimate we have 4,000 tons of cane to work up after this week. We have 15,000 gallons of molasses on hand now, and unless we get forty cents a gallon for it we will work it over into seconds and thirds."

It is understood that this company has harvested 50,000 bushels of seed, which is said to be worth sixty-five cents per bushel, so that unless expenses are enormously heavy, there must be profit from the undertaking.

**BECK PASTURAGE.**  
Mr. Root, who is good authority, states that to secure best results we must resort to the special culture of honey plants. Among these he rates Alsike clover to be as good as white clover. Blackwood trees grow rapidly and have no superiors for bee food. Buckwheat honey is excellent, even if dark in color. For planting along highways, railroads, and in other

waste places, catnip, motherwort, rape, the mustard, figwort, spiderwort, and molilot or sweet clover, all rich in honey, are recommended. The last six will make up for a lack of fall bloom, in places where the valuable bonset, golden-rod and astors are not indigenous. Large blackberry and raspberry plantations should be put out in the regions of the apiaries; the fruit is valuable, and these plants alone in the pine forests of northern Michigan secure to bee-keepers a large return of the finest honey. Many persons state that mignonette is not a desirable honey plant.

**EVERGREENS.**  
By the term "evergreens" is commonly understood the family of coniferous trees, because in northern latitudes these are the only trees which retain their foliage throughout the year. The deciduous trees give us shade and shelter during the summer, but during the coldest portion of the year these trees are leafless and afford only partial protection from the cold winds of winter. This consideration should recommend the cultivation of evergreens around farm buildings, for not only is the comfort of man and beast concerned, but also practical economy, as it is well understood by intelligent farmers that the abstraction of animal heat by cold winds must be counterbalanced by an increased supply of food. But the fact that these coniferous trees furnish our most valuable building material, that our native supply of them is rapidly diminishing, and the market value advancing, affords strong and urgent argument for the attention of tree growers.

**RYE AS A RENOVATOR.**  
Rye is well adapted to renovate old pastures. Take a piece of sandy or gravelly land that has been used for pasture until it will hardly produce feed for sheep and is covered with pennyroyal, mullein, raspberry bushes and the like; plow the land of August, no matter if not turned over very smooth; drag well, so as to be mellow; sow about two bushels of seed to the acre, and the result will be almost certain to be a good, paying crop. Again, it will be found that the rotting of the turf has improved the pasture, all bushes are killed, the grass roots renewed, and the field will bear more and sweeter feed for years after. The grain will generally more than pay all the outlay in its cultivation, while the straw will sell for about the price of hay, and sometimes even more, always being in good demand.

**GYPSUM.**  
Liebig states "that in order to form a conception of the effect of gypsum it may be sufficient to remark that 110 pounds of it fixes as much ammonia in the soil as 6,580 pounds of horse urine would yield to it, even on the supposition that all the nitrogen of the urea and hippuric acid were absorbed by the plants without the smallest loss in the form of carbonate of ammonia." Gypsum operates most beneficially upon light, dry, and sandy or open soils, because they soonest admit water, which dissolves it and carries it to the roots of plants. Upon rich soils it should not be used too frequently. In all cases where used it should be borne in mind the essential effect that it performs, and so used as to be enabled to produce the best results.

**RECIPROCITY.**  
The Northern cities receive a large quantity of early vegetables and fruits from the South during the spring and early summer months. At this season the South consumes largely of Northern products, and their demand for vegetables is quite extensive and yearly increasing. The South gets the largest proportion of their potatoes for consumption from the North and West. The Southern potato crop is mostly sold out early to Northern markets; they sold this year of the farms for \$5 and upwards per barrel, and they now pay \$3 per barrel for Northern grown potatoes. There is also a great Southern demand for cabbages, tomatoes, and apples at the present time. This business will no doubt continue to enlarge, as manufacturing industries continue to increase throughout the Southern States.

**PRESERVING GRAPE.**  
A writer thus describes his method of preserving grapes: "I select, on a good dry day, some but fully ripe and good bunches, put them in low two or three-gallon stone jars, and put them in a trench, so that the top of the jar from eight to twelve inches below the surface of the ground; put a piece of board, not pine, over each jar, and cover with earth. If covered with straw or coarse litter over the ground, the jar can be taken out with less trouble in cold weather. In this way I have kept grapes until May equally as sound and fresh as they were when put in. I have kept some in flat boxes, and found them to keep equally well. The boxes should be covered with only one board, so as to keep out water. The soil must be dry, and have a gravelly or sandy bottom."

**STORING CARROTS, &c.**  
A good method of preserving carrots, beets, salsify, and parsnips is to build them neatly up in cone fashion, and as each layer is placed, fill in solidly with dry sand. This will keep them from shriveling up, and preserve them fresh and crisp. A warm cellar is one of the worst places for these roots; a shed is better; they cannot be kept too cool, provided they are safe from frost. In cutting off the tops it is not well to cut the root, but take off the leaves as close as practicable without touching the root. Parsnips are best when dug fresh from the ground, but where severe frosts close up the ground for months they are not available. When kept covered well with sand during winter they will be found as firm and juicy as those which are kept in the ground until used.

**GROUND LIMESTONE.**  
It has been asserted that ground limestone is of no agricultural value, and that it must first be burned before it can have any virtue as food for plants. The truth in this matter can be best reached by practical experiment. A correspondent of the *Indianapolis Journal* reports that he sowed 200 pounds of crops ground limestone per acre on low-lying, sandy land, and planted with potatoes the yield being 100 bushels to the acre of large, smooth potatoes. On the adjoining land, where no limestone was used, the yield was not more than sixty bushels to the acre, of which one-half were bad and worthless for use, being worm-eaten and rusty. He thinks that the use of 1,000 pounds of the ground limestone to the acre would be good for potatoes.

**ORANGE ORANGE.**  
The Orange orange is familiarly known as a hedge plant in most parts of the country, but it has other useful properties. A section of the wood is said to yield a beautiful and very permanent yellow dye, and this decoction, carefully extracted, forms a bright yellow extract called aurantine, which may be used in imparting its color to fabrics. In addition, the wood is rich in tannin. Experiments made in Texas, where the tree grows wild, represent that hides are tanned quicker with the wood of this tree than with oak bark. The seeds yield a bland, lipid oil, resembling olive oil, and lastly, the leaves of the plant are a valuable food for silk worms.

**KEEP THE LAND CROPPED.**  
Instead of letting land lie naked during winter, plow, and sow it with rye. This will furnish a good green manuring to be covered under in spring, when the land is required for cropping. The later crops need not be planted until the rye is beginning to head, thus affording a notable manure, of much more value than the ordinary applications of guano, &c. The growth of rye protects the soil during winter, and largely prevents injury from washing. Orchards of all kinds will oftentimes be vastly improved by turning in a crop of rye in

spring; it is the cheapest method of securing organic food for plants.  
**MUCK.**  
Joseph Harris, who is a practical and successful farmer, says: "A bed of swamp muck, easily accessible, and containing three per cent. of nitrogen, would be a mine of wealth to any farmer. One ton of such muck, dry, would contain more nitrogen than seven tons of straw."

NOTES AND EXTRACTS.

**A Digest of Information Collected From Various Sources.**  
The composition of farmyard manure will vary according to the character of the animals contributing to it, the quality of their food, and the nature and proportion of the litter. The composition of the manure will also depend much upon the method in which it has been prepared. In the case of an adult animal, neither gaining nor losing weight—a working horse, for instance—the excrement will contain the same quantity of nitrogen and ash constituents as was present in the food consumed. If, however, the animal is increasing in size, is producing young or furnishing milk or wool, the nitrogen and ash constituents in the excrement will be less than those contained in the food, the difference appearing as animal increase. The manure from animals of this class will therefore be poorer than that obtained from the former class, supposing the same food to each. Valuable manure must not be expected from a cow in full milk or from a rapidly-growing pig.

**ANTIDOTE FOR WAFER OR BEE STINGS.**  
Mr. Plant, of Stoughton, Aspel, Suffolk, writes to the *Suffolk Chronicle*: "During my life I have heard of many persons having been stung—some even to death—by wasps, &c. I have shared in the suffering to a great extent. On one occasion I was dreadfully stung by a wasp on my tongue and arm. I have invariably found the earliest application of hot water to instantly nullify the sting and prevent further suffering. I am happy to say many others who have tried this simple thing have found a perfect cure."

**SHELTER.**  
If any stock on the farm needs sheds in which to seek refuge from severe winter weather it is sheep. To compel them to stand every change of wind and temperature without any protection whatever is to seriously interfere with their thrift. Sheep being fattened for the shambles will gain flesh much more rapidly if shelter is accessible than they will under other circumstances. Sheds should be so located that they will be thoroughly drained, preventing the necessity of the sheep crowding together out of the storms on low, wet land or in the mud.

**CRANBERRIES.**  
A novel machine for assorting cranberries has been patented by Mr. Laurin Leland, of Holliston, Mass. This machine is provided with an inclined carrier-belt which carries the flat and imperfect berries upward, and with an inclined carrier-belt which carries the sound berries rolling down this inclined belt upon an inclined platform, at the lower end of which a step or jumping board is provided, upon which the berries drop. The sound berries drop into a receptacle below the jumping-board, and the hard berries jump over a vertical strip into another receptacle.

**TENNESSEE.**  
So little is heard about the industries of Tennessee nowadays that most people will be surprised to learn that, while two years ago hardly a pound of dried fruit was shipped from Chattanooga, the dealers in that city alone have sold so far this year over 750,000 pounds. Knoxville and Nashville are going into the business extensively, and lesser places more modestly.

**PAINT FOR SHINGLES.**  
Slake stone lime, by putting it into a tub to keep in the steam. When slaked, pass through a fine sieve, and to each six quarts of it add one quart of rock salt and one gallon water; boil and skim. To each five gallons of this add pulverized alum, one pound; copperas, one-half pound; potash, one-half pound; hard-wood ashes, sifted, four pounds. Apply with whitewash brush.

**SUGAR.**  
Successful experiments are reported at Champaign, Ill., in making sugar from sorghum cane by a new process discovered by the professor of chemistry in the Illinois State University. At the first run of the machinery it yielded 2,000 pounds of excellent sugar.

QUESTIONS AND ANSWERS.

Our Agricultural Editor's Weekly Chat With His Readers.

E. P. S., Trenton, New Jersey, writes that he has seen a statement that cotton-seed meal for poultry was a good substitute for meat, and desires to know if this is the fact, and where the meal can be bought, and its price. **Ans.**: Chemical analysis proves that cotton-seed meal is exceedingly rich in both flesh-forming and fat-forming constituents, and actual experiment sustains the conclusion of the laboratory. The one defect to be overcome is the fact that this substance is too concentrated, and must, therefore, be fed in comparatively small quantities and mixed with less concentrated food. The meal alone is more nutritious than either corn meal or wheat flour, and is actually worth more as a stock food. But it must be fed with greater caution. It is usually fed in mixture with coarse meal or ship-stuff, using about one-third of the cotton meal. The cotton meal sells for about twenty dollars per ton, and is now for sale by most feed-dealers in our cities.

"What is meant by double-grafting pear trees?"—A Young Farmer, Oberlin, *Ans.*: In grafting pears on quince roots, to produce what are known as dwarf pears, it is found that some varieties do not take well on the quince. Such varieties are therefore double-worked; that is, a good growing variety on the quince, such as the Duchess de Angoulême, is first grafted on the quince, then after making one year's growth the desired variety is then grafted on the shoot; thus it is grafted directly on a pear shoot, which is in turn grafted on a quince; thus it is double-grafted.

Mrs. F., of Keokuk, Iowa, is in trouble about her lawn. She says that "it was sown last spring with lawn grass seed and oats; the oats grew finely and were mowed down before they ripened. At that time the grass was not strong, but towards fall the lawn became quite green and thick; but since cold weather it has become brown and looks dead," and asks if lawn-grass is hardy. **Ans.**: The initial error is in sowing oats. That has prevented the lawn-grass seed from vegetating; the nice autumn grass was, doubtless, only a summer grass, usually called crab grass, which, being only an annual, dies out towards winter. Wait until spring, then have the surface deeply raked, then sow lawn-grass seed alone; and if you wish a crop of oats sow them elsewhere.

"I have saved seeds from several of the best varieties of grapes in my yard, such as the Concord, Diana, &c., and I am at a loss to decide whether to plant them now or wait till spring."—E. R. O., Nebraska. **Ans.**: By all means plant them at once. If the seeds are kept dry until spring, many of them would not vegetate before spring of 1884.

A "Reader," dating from Albany, N. Y., desires us to inform him where he can procure the Supperman grape, as he thinks it a good wine-grape, worthy of introduction in the Northern States. To this we reply that the Supperman grape will not grow out of doors anywhere in his State. It is a semi-tropical kind, and will grow only in the Southern States.

WOMAN'S WORK.  
Home, and How to Make It Beautiful and Happy.

A writer in *Demorest's* for December says: "An English journal claims that Great Britain produces the handsomest women in the world. It declares that the average specimens of the female sex on the continent cannot compare in comeliness with the buxom English women. Americans will be disposed to dispute this claim, for we, with much reason, think that our women are better looking than those of any other country. Others, besides Americans, admit that the young American girls who go abroad are of a more sprightly type of beauty than the young women of the old world. The *London World*, the paper which makes this claim for the superiority of the English women, has a theory to account for it. Climate, it says, has something to do with it; but the principal factor in the case is that there are a million more of the female sex than there are men in the British Islands. It follows, according to this mode of reasoning, that men have a larger number of women to choose from, and they naturally select the comeliest women to become mothers to their children. It is another illustration of the law of natural selection. Says the *London World*: 'It is true we do not draw all the hideous girl children, but we practically make it certain that the race will die out by refusing to marry them when they grow up.' An ugly woman is a social failure, and all the men conspire against her. This theory is ingenious, but it seems to take it for granted that all the men are handsome, which is far from being the case. Ill-favored men are as likely to have children as uncomely women. We attribute the beauty of our American female types to the better physical conditions under which we live, as compared with the people of Europe. Tightness is often a heritage from want or wickedness."

**HOUSEHOLD DECORATION AND SWEEEPING.**  
No doubt our old-time ideas of internal decoration were crude and false to all canons of art. The rectangular marble mantle, with its bouquet of wax flowers under glass, the square, uncarved piano, the shiny horse-hair furniture, the carpet of many hues, the long mirror, and the pictures in gilt frames, gave a cold and hotel-like air to a room; but then how easy was to keep it clean and in order! A few touches of the broom and feather duster, a little picking up and repolishing, and not a sign of dust or disorder remained. Compare such a task with the herculean labor of putting to rights the modern internal-decoration-craze sitting-room after a *maison* or "small and early," or even after a few days of careless use by the family. Such a room it were madness to trust to the unskillful hands of the ordinary servant. The mistress of the house, or the daughters, must attend to it personally; and what a labor for them it often is! The tapestried or embroidered hangings, the tiger or leopard-skin, the heavy rug, and the central carpet must be taken out and carefully whipped and shaken; the polished parquetry floor must be swept with a hair broom. But this is only the beginning. The worst is the dusting and polishing of the brass fireplace, furniture, elaborate sconces, old crockery, falcons, bronzes, and wood-carving. Ordinary endurance is after a while exhausted, and the duster adopts the favorite theory of artistic souls, that dust in carving "relieves the shadows," and so heightens its beauty—a theory as comforting, no doubt, as it is comprehensible. And then the bits of old armor, old bric-a-brac generally, old clocks, old spindle-legged first-emperor chairs, old spinning-wheel, what a task to remove even one day's accumulation of dust from these! Dust has a passion for sticking to such things, and specially to the oil-polished surface of parquetry floors. To remove it from these floors there is but one way: first, sweep with the ordinary French hair broom, and then get down on the knees and rub briskly with woolen or silk rags. The ordinary servant may assist in this part, only it will generally require one or two members of the family to keep guard, lest she upset a vase of peacock feathers or cut-lain with her heels, or a medieval candlestick with her elbows. A modern magazine writer says: "Nothing can be more beautiful than a modern New York house which has blossomed out in this fine summer of perfected art." This may be true; but the opulent are better able to take care of such houses. They can have better servants and also humble relatives glad to take on upper servant's position, in fact in no name, for the honor of inhabiting a princely mansion. For people of ordinary means to feebly imitate such artistic luxury is folly. They cannot afford separate rooms wherein to arrange and preserve collections of rare old things, and so their drawing-rooms often look like old bric-a-brac shops. A museum is the only proper place for useless old pottery and other things, like spinning-wheels and spindle-legged furniture, which the art-craze collector has a passion for. Would that every family could afford such a museum! Until then, the only consolation for the victim of medieval art dust is the reflection that these crazes are of short duration. By and by all the cat-tails, old crockery, candlesticks, etc., may be gradually removed one by one to the barn-loft, and none will miss them.—M. H., in *Lippincott's*.

**SOCIETY LADIES' DIARIES.**  
Mr. John H. Williams, the funny man of the *Norristown Herald*, contributes the following to the *December Harper's*:  
"Many of the diaries kept by 'society' ladies one hundred years ago, and printed for the delectation of nineteenth-century readers, may not be very brilliant literary efforts, but they admirably serve to show how simple and unassuming were the lives of 'quality folk' in ancient times. The annexed is excerpted from the recently printed diary of Lady Sourapple:  
"July 16.—John took yarn to the weaver and brought back flax, spices, and sugar. The stage wagon had not arrived when he left Ipswich, and there was no package from London. My lord was to send hangings for the large drawing-room, but it matters not."  
"This, the reader may say, is very commonplace. And so it is. If it had been written by the obscure Mary Jane Beggins instead of the Lady Sourapple, it would not have been embalmed in print; but the object in quoting it is to compare it with a couple of extracts from the diary of a "society" lady of 1882—which will not be printed for the benefit of readers a century hence, albeit quite as interesting as the Lady Sourapple literature:  
"December 18.—Painted a lovely stock-on-mat's pickle jar. Decided to have my new heliotrope damask made without a train. Read three chapters of 'The Midnight Striker,' or 'The Fainting Bride.' Purchased a charming velvet collar with a gold clasp for dear little Fido's neck. Charles Augustus called this evening. He's too sweet for anything."  
"December 21.—Worked a supremely beautiful pen-wiper for a Christmas present to Charles Augustus. I gave him a pair of utterly intense slippers of my own embroidering last year, but they were three sizes too small. A pen-wiper is never a misdeed. Brother Tom asked me to sew on a suspender button. He has no regard for the delicate state of my health. Was at Mrs. De Upkruft's 'German' last night, and

danced every set. Didn't get home until three o'clock this morning. I must now dress for the Kodish reception, which is to be too utterly all but."

**MISS EMILY FAITHFUL'S LECTURES.**  
Miss Emily Faithfull, the English lady philanthropist, is to lecture in New York on "The changed condition of women in the nineteenth century," in which she will deal largely with the higher education of women and the present and prospective aspects of that movement in their favor. In England this movement has received a great impulse of late years from the opening of Oxford and Cambridge local examinations to girls. This important concession to them originated in a series of meetings which were held at Miss Faithfull's residence in London in 1832. The certificates obtained by passing these examinations are much sought after by girls who wish to qualify themselves as governesses. Miss Faithfull says that several technical schools for girls have also been established in London and the large provincial cities, where they are instructed in wood-engraving, law-copying, architectural drawing, photograph-tinting, embroidery and design. Miss Faithfull regards the industrial position of women and their educational interests as matters of greater importance than the privilege of voting. Miss Faithfull has given much attention to emigration of women as a means of improving their condition, and one of her objects while here is to gather information concerning the United States and Canada as a field for female emigration.

**A QUEER CASE.**  
A queer creature died recently in the almshouse in Philadelphia, who for twenty-eight years was afflicted with a mild form of insanity. His chief delusion was that he was a beautiful young woman, and that numberless suitors knelt at his feet to sue for his love. The name of the old man was John Talbot Binns; but because of his idiosyncrasy, he was nicknamed "Sally Binns." When a young man he was a member of an amateur dramatic society, and he often played female parts with acceptance. He was a very polished and cultivated gentleman then, and had a taste for painting, drawing, embroidery, and other feminine arts. After he became crazy, he made considerable money by making lace and working slippers for visitors to the asylum. Although nearly seventy years of age when he died, to the very last he imagined himself a pretty young girl.

**HOUSEHOLD DECORATION.**  
A new wood, known as red-wood, is becoming popular for interior decorations; it is not unlike mahogany in color, takes a high polish, and is very much less expensive than that wood.  
The latest coffee pot is a reversible one. The coffee is placed in the top and the water in the bottom. As soon as the water boils the pot is quickly reversed, and by the slow process of filtering excellent coffee is procured.  
The latest style for parlor stoves is a combination of brass, iron, and tiles. The facings are of polished brass, while the interior is of hammered iron, and encaustic tiles form a frame-work between the mantel and the grate.  
Leather boxes are very much in demand. They are made in fancy leathers of every kind, and are either richly embossed or tooled in colors, or very often decorated by first-work carving, which is carved out upon folds of double leather.

Rattan foot-stools are a novelty for parlors. They are not unlike inverted work-baskets in shape, and are decorated with dark satin ribbons and bows to match the color of the furniture. Rattan rocking-chairs trimmed in the same way are much in demand.  
Transparencies for parlor windows are made of thin muslin, upon which fine designs are either painted in water-colors or embroidered in long stitch. Mounted in ebony frames, they are placed at right angles with the window in a position where they catch the rays of light.  
The fashion of hanging curtains and draperies from rings is to be discontinued. In the newest houses window-frames are supplied which reach to the ceiling, and the curtains are simply nailed upon a strip of wood, which it closely beneath them. In some cases such window-frames are of the handsomest carved walnut or oak.

Buttons play quite an important part in home decoration of an inexpensive kind. Ordinary pearl buttons are used upon deep colored velvets or plush, and sewn on in geometrical or fancy patterns, making a bordering which is exceedingly effective. The result is still better when the body of the curtain is of a different color, and the design carried out in pearl buttons is limited to the bordering.

**FASHION NOTES.**  
Jersey waists are much worn.  
Dancing dresses are short all around.  
The rage for yellow has not yet run its course.  
The favorite corsage flower is the small yellow aster.  
Soft crowns are again in style for the small bonnets or capotes.

The fashionable furs are bear, beaver, astrachan, and fox, especially silver fox.  
Some ladies wear violets for corsage bouquets all the year round, regardless of the cost.  
Velvet skirts will be worn under bodices in different styles of all the suitable materials.

Fleece-lined silk gloves are more suitable for wear with a muff or a fur-lined circular than kids.  
A pretty, picturesque dress for a young girl can be made of valiseen in any of the dark, rich shades.  
Plain dark velvet opera cloaks lined with striped plush and trimmed with fur are a fashionable fancy.

Ladies who go to balls in long and trained dresses announce by their toilet that they do not intend to dance.  
Lace ties worn round the throat are now sometimes fastened on the left side by a small cluster of satin ribbon loops.  
Fur capes are now made to reach almost to the waist, and continued down the front and round the upper part of the skirt.

Jaunty soft felt English hats, much resembling those worn by gentlemen, are a passing novelty for ultra-fashionable young ladies.  
Steel buttons as large as trade dollars with incised figures cut on their polished surfaces are used to trim the skirt draperies of many imported costumes.  
The tailor-made coats for ladies are so tight-fitting that the bodice of a dress is generally taken off for outdoor wear, and a thin but warm stockette one substituted, with long sleeves, fitting as closely as possible.

Floored women watered underdresses are made up for wearing instead of crinolines, under dresses. They are complete petticoats, plain in front, pointed round the edge, and with box-plated flounces up the back to the waist.  
Hunting costumes are a great fashion abroad, and the plates given of them are decidedly blunderish. Tight-fitting jackets, like a gentleman's coat, short reaching to the knee and knickerbocker trousers just showing below it and high boots which meet the trousers, together with a Derby or English walking hat, complete the outfit.

**THE KITCHEN.**  
Rye Gems.—One quart of cold water, three and one-half pints of rye flour. Proceed in the same manner as for Graham gems, and bake ten or fifteen minutes longer. Those who de-

not like the taste of rye alone, can mix with it wheat flour or corn-meal, to the extent of one-third of the whole quantity. If corn-meal be used, it is better to scald it and let it cool before mixing up.  
White Flour Biscuit.—One pint of sweet milk, one tablespoonful of butter, one-half teaspoonful of salt, three teaspoonfuls of this Royal Baking Powder, two pints of flour. Sift the flour, after stirring in the baking powder, several times before beginning to make the biscuit. Have the milk hot and the pan hot. Mix the butter through the dough, stir all together quickly, and turn out on the kneading-board; roll out into a form about one-half inch thick, and cut with a biscuit-cutter. Place the sections in the pan closely together, and bake in a hot oven from ten to fifteen minutes. This recipe makes about twenty-five.

Baked Beans.—Take the quantity desired, wash them well, and put them to soak in cold water at night. In the morning early pour off the water, and put them in a pipkin with cold water enough to cover them, and place them on to cook. When they are tender, but not broken, skin them out into the bean-pot; place a small piece of cooked corn beef (if meat is desired) in the center of them; cover the pot to prevent a hard crust from forming on the top of the beans; place them in a hot oven, and bake about three hours. If corned beef is not liked, substitute a piece of sweet butter to moisten them. A small quantity of sugar can be added, although I think the bean contains ample sweetness in itself. The success of baked beans depends much upon the first process of cooking in the pipkin.

Granula Pudding.—Take dry gluten and Graham gems, grind them into small particles. To one cup of the crumbs, one quart of milk, one egg, half a cup of white sugar, one cup of seeded raisins are to be added. Put the milk in a pan over a steamer on the stove, stir the crumbs in the milk, and let them stand until they all swell; then remove from the stove, and, when cool, stir in the egg, well beaten, the sugar and raisins; mix all together thoroughly, and pour into a baking-dish. Have a hot oven, and bake an hour and a half. The raisins can be omitted and more sugar added if liked.

**W. W. CURR.**  
Bread and Apple Pudding.—One quart of broad crumbs, one and one-half pints of milk, two eggs, eight sour apples (medium-sized), one scant teaspoon of white sugar. Cut the apples in quarters, then slice them. Butter the pudding-dish; spread a thick layer of broad crumbs on the bottom, then a layer of apple, with little bits of butter scattered over the top; then a layer of broad crumbs, a layer of apples and butter, lastly a layer of broad crumbs. Beat up the eggs, mix them with the milk and sugar, and pour over the bread. Bake in a hot oven about one hour. This recipe is sufficient for eight persons.

FOR SUNDAY AFTERNOON.

A Little Something About What is Going On in the Religious World.

There are now nearly 700 Chinese in the New York and Brooklyn Sabbath-schools.

The First Presbyterian Church in New Albany, Ind., has elected a board of eight deacons.

The officers commanding the Salvation Army in New York claim to have secured 3,000 converts in that city.

The New Testament has just been translated into the Korean language by Rev. J. Ross, a Presbyterian clergyman.

Four Presbyterian churches in Philadelphia are without pastors, and though there is an army of applicants, the congregations have not yet met with exactly the article of minister they are looking for.

In fifteen years 3,500 churches of various denominations have been built in this country. During the past twelve months they have been added at more than the rate of one for each day of the year.

The project of raising \$1,000,000 for Protestant Episcopal Church extension is being vigorously pushed, although as yet with no overwhelming success. Its promoters are hopeful of large, although not immediate results.

The report of the Salvation Army from Baltimore is that a "bombshell" has been exploded in a gin-mill; that a drunkard marched at the head of a column to the barracks; that there has been a Pentecostal baptism of power, and that two lay prelates on the floor.

A quaint answer: A minister was once asked what he thought of his two sons, who were both preachers. "Well," he replied, "George has a better show in his shop-window than John, but John has a larger stock in his warehouse."—*Harvard Times*.

At a funeral in Auburn, N. Y., a freshly-plucked roebuck was placed in the hand of the dead child. This had gradually unfolded, and by the close of the service had become a full flower. The officiating clergyman gracefully and tenderly alluded to the strange circumstance.

Among church-going people in New York opinion is loudly expressed against the proposed "Passion Play." The forcible expression of this opinion is in no wise abated by the statement of the manager that he intends to produce the play in the most decorous manner, and free from all the theatrical associations which are commonly considered unholy.

Rev. J. J. Reed, of the Washington Square (N. Y.) M. E. Church, recently said: "We want a revival of sterling morality; we don't want an outburst of rhetorical religion which dies out in excitement and song," and the New York *Christian Advocate* adds: "and let all the people say amen, and seek a revival that shall bring to the front old-fashioned morality, integrity and truthfulness."

Spurgeon is sometimes more blunt than polite. For instance, in his recent answer to a neighbor who asked him to support a certain candidate for election to the School Board on the ground of his belonging to the Blue Ribbon Army, he replied: "Do you think I am going to support a donkey just because he has a bit of blue ribbon tied to him?"

Dr. Philip Schaff in his last book mentions the experience of Dr. DeWette, one of the ablest and purest skeptical critics of the century. After all his brilliant skepticism, DeWette wrote a few months before his death: "I know that in no other name can salvation be found than in the name of Jesus Christ, the crucified; and there is nothing loftier for mankind than the divine humanity realized in him, and the Kingdom of God planted by him."

**"Female Complaints."**  
Dr. E. V. PIERCE, Buffalo, N. Y.: *Dear Sir*—I write to tell you what your "Favorite Prescription" has done for me. I had been a great sufferer from female complaints, especially "dressing-down," for over six years, during much of the time unable to work. I paid out hundreds of dollars without any benefit till I took three bottles of the "Favorite Prescription," and I never had any thing do me so much good in my life. I advise every sick lady to take it.

Mrs. EMILY REEDS, McBrides, Mich.  
Breathes there the scribe with sense so fine,  
Who never yet has penned the line:  
"The melancholy days are here  
When fall will walk on its own feet?"

If such exists, let him be crowned—  
His brow with laurel wreath be bound;  
And ever shall his praise be sung  
In accents of an unknown tongue.  
—*The Harp*